

DEPARTMENT OF HEALTH HAWAII ADMINISTRATIVE RULES TITLE 11 CHAPTER 12
FOOD ESTABLISHMENT SANITATION
SUBCHAPTER 3
TEMPORARY FOOD ESTABLISHMENT

§11-12-60 General requirements. A temporary food establishment shall comply with the requirements of this chapter, except as otherwise provided in this subchapter.

(1) The director may impose additional requirements to protect against health hazards or nuisances related to the conduct of temporary food establishments.

(2) The director may prohibit the sale of some or all potentially hazardous foods.

(3) When no health hazards will result, the director may waive or modify requirements of this subchapter.

§11-12-61 Special requirements. (a) All temporary food establishment operational sites shall be approved by the director. Temporary food establishment operational sites shall include commissary sites, event sites, vending or distribution sites and any other sites where food is prepared, packaged, stored, served, vended, or distributed.

(b) All temporary food establishment menus and schematic plans shall be approved by the director.

(1) The permit applicant may be required to submit to the director in writing, a complete menu and schematic plan of the proposed operation.

(2) This schematic shall clearly detail, step by step, the flow and handling of all foods on the menu from the initial receipt of ingredients, through the processing or preparation of the foods, to the final distribution of the food to the consumer.

§11-12-62 Food supplies. (a) All food shall be prepared in an approved kitchen, or obtained from a source approved by the director.

(b) All enclosed packages or containers of potentially hazardous foods shall be clearly and prominently labeled to identify the contents as being perishable and in need of refrigeration.

(c) Ice shall be from an approved source, handled and stored to avoid contamination.

§11-12-63 Food protection. (a) All food and drinks shall be protected from customers and insects, rodents, dust, and other contamination.

(b) All potentially hazardous foods shall be maintained at safe temperatures.

§11-12-64 Personnel. (a) Employee health shall be as provided in section 11-12-28.

(b) Personal cleanliness shall be as provided in section 11-12-29.

(c) Clothing shall be as provided in section 11-12-30.

(d) Employee practices shall be as provided in section 11-12-31

§11-12-65 Food equipment and utensils. (a) Single-service restrictions:

(1) Food shall be served to customers in, or on, single-service or single-use containers only.

(2) Only single-service utensils shall be provided to customers.

(b) All food contact surfaces of equipment, utensils, and single-service articles shall be protected from insects, rodents, dust, and other contamination.

§11-12-66 Sanitary facilities. (a) All temporary food establishments shall be provided with a continuous supply of water under pressure through an approved faucet to a sink, except the director may approve the use of a minimum ten gallon capacity water tank supplying potable water through an approved faucet to sink.

(b) In lieu of lavatories, the director may permit the use of approved types of waterless handcleaners that are compounded for use by foodhandlers to wash hands, but only in those situations where foodhandlers have either no or only very minimal contact with food or food contact surfaces.

(c) Wastewater shall be disposed of in a manner that does not create a nuisance.

§11-12-67 Other facilities and operations. (a) Temporary food establishments shall be located in clean surroundings.

(b) Temporary food establishments shall be kept in a clean and sanitary condition.

(c) An approved commissary shall be available and used to clean and sanitize utensils and equipment before the event and at the end of each business day.

(d) Equipment and utensil cleaning and sanitizing shall be as provided in sections 11-12-35 and 11-12-39.

(e) Garbage and refuse from temporary food establishments shall be stored in tightly covered leakproof containers until removed.

(f) Refuse containers shall be available on the grounds at convenient locations.

(g) All garbage and refuse shall be disposed of at a frequency and in a manner that does not create a nuisance.

For a complete copy of the Rules, go to:

www.madeinhawaiifestival.com under Food Permit section.

Blaisdell SAMPLING / SELLING REGULATIONS— In accordance with Blaisdell's with the Festival, exhibitors are prohibited from infringing on the rights of the Neal S. Blaisdell Center's food concessionaire. Therefore, food samples should be no larger than single bite-sized pieces and beverage samples no more than two (2) ounces. Products sold must be for home consumption and in multi-packs, not in individual serving sizes. Exhibitors are prohibited from selling or promoting products or services outside of their designated booth.